



For Immediate Release
October 4, 2007

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MAINE'S FIVE-STAR ROBINHOOD FREE MEETINGHOUSE TO HOST ANNUAL FALL HARVEST WINE DINNER ON OCTOBER 19th

Seven-Course Seasonal Dinner to Showcase Single-Vineyard Varietals

Georgetown, ME – Maine's renowned **Robinhood Free Meetinghouse** restaurant (www.robinhood-meetinghouse.com) will host its annual **Fall Harvest Seasonal Wine Dinner** on **Friday, October 19th** at **6:30 pm**. The event, to feature wines considered "hidden gems" from respected single-vineyard producers, will feature a seven-course, seasonal dinner from the restaurant's nationally acclaimed kitchen.

The Meetinghouse's idyllic setting (the restaurant is housed in a meticulously restored 1855 post-and-beam church) will again provide the perfect backdrop for celebrating fine food and wine in a beautiful, relaxed setting.

"We feel fortunate that our seasonal wine dinners have become such a respected hallmark of Maine dining," noted Meetinghouse Owner and Chef Michael Gagné. "It's so rewarding to be able to try new ingredient combinations with Maine's farm-fresh ingredients, and to receive such enthusiastic feedback from our guests."

"Our kitchen team at the Meetinghouse winds up learning new lessons and techniques with each seasonal wine dinner we host," added Chef de Cuisine Troy Mains. "Our special events are as enjoyable for the folks in the kitchen as they are for guests in our dining room."

Menu highlights for this year's fall wine dinner, according to Mains, will include a Smoked Lobster Bisque with "Lobster Cracker," a Foie Gras "Crème Brûlée" with Cranberries, Almond and Arugula, and Grilled Pork Tenderloin with Gruyère Popovers, Fingerling Potatoes and Braised Leeks.

Guests will also enjoy Chef Gagné's popular, award-winning 72-layer Cream Cheese Biscuits (www.gagnefoods.com) during the dinner. Gagné's biscuits, a popular staple on Meetinghouse tables for years, earned the gold medal at last year's prestigious annual National Association for the Specialty Food Trade (NASFT) conference, beating thousands of competitors.

The Meetinghouse and its talented chefs continue to earn their fair share of praise from food and travel press. Referred to as "a culinary oasis" by *The New York Times* and featured in the James Beard Restaurant Directory, the scenic Meetinghouse has been a favorite of New Englanders and vacationers, visiting celebrities and food press alike since its 1994 opening. The restaurant is "one of the outstanding reasons to visit New England," according to *Yankee* magazine.

In September, Gagné and Mains were the subjects of an enthusiastic *Boston Globe* Travel Section profile by Sacha Pfeiffer (“Meetinghouse restaurant is out of the way, but out of this world,” see <http://tinyurl.com/2wz2zm>). Mains also made news in a recent *Times Record* profile (“Perfection’ is the goal in Troy Mains’ kitchen,” see http://www.frontburnerpr.com/PDF/rfmh_trec_mains.pdf), and has earned additional recent coverage in daily outlets including *The Portland Press Herald*.

“We’re already looking forward to our October 19th event,” said Gagné, “and we’re sure our guests will leave the Meetinghouse the way we always hope – full and happy.”

DETAILS:

The Robinhood Free Meetinghouse is located at **210 Robinhood Road**, approximately 5 miles south of Bath, off Route 127. For directions or to make reservations for the October 19th Fall Harvest Wine Dinner, phone **207/371-2188**. (\$75 per person + tax/gratuity)

For downloadable photos, visit www.frontburnerpr.com/clients/robinhood/

DINNER MENU

Smoked Lobster Bisque with “Lobster Cracker”

Andeluna Torentes - Argentina

Sea Scallop with Spaghetti Squash

L’ Archet Cuvee Occitane 2005 Marsanne, Rousanne Grenache Blanc

Foie Gras “Crème Brulee” with Cranberries, Almond and Arugula

Domaine des Bernadins – Muscat de Beaumes de Venise 2005

Mixed Green Salad with Duck Ham and Riesling Vinaigrette

Col De Vent - Old Vine Carignan

Sorbet

Grilled Pork Tenderloin with Gruyère Popovers, Fingerling Potatoes and Braised Leeks

Renaissance Red Christoph DeLorme - Marselean Merlot

Crème Brûlée “Cappuccino” with Whiskey Foam

Cave de Carod - Clarette de Die Traditional NV

About the Robinhood Free Meetinghouse:

The nationally acclaimed Robinhood Free Meetinghouse has earned high marks for its dynamic menu options and first-rate service from such prominent outlets as *Travel + Leisure*, *The New York Times*, *The Boston Globe* and *The Portland Press Herald*. For further information about the Meetinghouse, or about Chef Michael Gagné’s award-winning 72-layer cream cheese biscuits, contact Jen Beltz at Front Burner PR; Ph: 207/699-5500, jen@frontburnerpr.com.

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